

## CLAIMS LISTING

1. (currently amended) A slowly digestible, starch-containing foodstuff, characterized in that a starch network is generated *in situ* from an at least partially gelatinized state at least once during the manufacture of the foodstuff, this starch network is ~~at least partially~~ retained in the course of subsequent processing steps, and the DSC melting point of the crystallites in the starch network is  $>60^{\circ}\text{C}$ , ~~wherein a short-chain amylose is set to be as molecularly disperse as possible in a basic starch using cooking and mixing methods and network formation is initiated via conditioning from a prepared state,~~ wherein the foodstuff has  $2\text{--}70$  3-60% short-chain amylose relative to the entire starch and the foodstuff has network-linked mixed crystallites consisting of said short-chain amylose and said basic starch, so that the initial hydrolysis rate ( $\text{H}_0$ ) of the finished foodstuff is reduced by  $>10\%$  by comparison to an analogous, conventionally manufactured foodstuff.
2. (previously presented) The foodstuff according to claim 1, characterized in that the hydrolysis rate ( $\text{H}_0$ ) is constant or nearly constant for at least 10 min, and the constant hydrolysis rate measures  $<600\%/\text{h}$ .
3. (canceled)
4. (previously presented) The foodstuff according to claim 1, characterized in that the DSC melting point of the crystallites in the starch network is  $>70^{\circ}\text{C}$ .
5. (canceled)

6. (previously presented) The foodstuff according to claim 1, characterized in that conditioning is performed at a conditioning temperature ( $T_k$ ) and a water content ( $W_o$ ), and performed at a difference  $T_k-T_o$  relative to the reference temperature ranging from 20-150, wherein the reference temperature ( $T_o$ ) is provided as a function of water content ( $W_o$ ) by the following correlation:

TABLE 1

| $W_o$ | %    | 10 | 15 | 20 | 25 | 30 | 35 | 40 | 45 | 50 | 55 | 60 | 65 | 70 | 80 | 90 |
|-------|------|----|----|----|----|----|----|----|----|----|----|----|----|----|----|----|
| $T_o$ | ° C. | 98 | 55 | 23 | -3 | —  | —  | —  | —  | —  | —  | —  | —  | —  | —  | —  |

and the conditioning temperature ( $T_k$  in °C) is always  $>-10^{\circ}\text{C}$ .

7. (previously presented) The foodstuff according to claim 6, characterized in that a temperature  $T=T_o + 150^{\circ}\text{C}$  is not exceeded following completed network formation at a later point in the manufacturing process, wherein  $T_o$  as a function of  $W_o$  is specified in the correlation between  $T_o$  and  $W_o$ .

8. (previously presented) The foodstuff according to claim 1, characterized in that the foodstuff  
 a) is manufactured in the pellet-to-flakes extrusion-cooking process or a variant thereof, and conditioning

to establish a starch network is performed before and/or during and/or after puffing-toasting; or

- b) is manufactured in the direct-expansion extrusion-cooking process or a variant thereof, and conditioning is performed to establish a starch network after puffing-toasting; or
- c) is manufactured out of flaking grits, and conditioning to establish a starch network is performed before flaking and/or during and/or after an ensuing procedural step; or
- d) is manufactured in a baking process, wherein conditioning is performed during and/or upon finished baking and/or after baking.

9. (previously presented) The foodstuff according to claim 1, characterized in that the foodstuff is selected from the following groups: Flaked and puffed cereals, snacks, crisps and sticks; chips, Pringles, baked snacks, deep-fried snacks; biscuits, crackers, zwieback, bread, flaked and granulated potato, animal food, in particular pet food.

10. (previously presented) The foodstuff according to claim 1, characterized in that the foodstuff has an improved crispiness and/or a longer-lasting freshness.

11. (previously presented) The foodstuff according to claim 6, characterized in that the difference Tk-To relative to the reference temperature ranges from 35-135.

12. (previously presented) The foodstuff according to claim 6, characterized in that the difference Tk-To relative to the reference temperature ranges from 50-120.

13. (previously presented) The foodstuff according to claim 6, characterized in that the difference  $T_k - T_0$  relative to the reference temperature ranges from 70-100.

14. (previously presented) The foodstuff according to claim 7, characterized in that the temperature is  $T = T_0 + 135^\circ\text{C}$ .

15. (previously presented) The foodstuff according to claim 7, characterized in that the temperature is  $T = T_0 + 120^\circ\text{C}$ .

16. (previously presented) The foodstuff according to claim 7, characterized in that the temperature is  $T = T_0 + 100^\circ\text{C}$ .

17. (new) A slowly digestible, starch-containing foodstuff, characterized in that a starch network is generated in situ from an at least partially gelatinized state at least once during the manufacture of the foodstuff, this starch network is retained in the course of subsequent processing steps, and the DSC melting point of the crystallites in the starch network is  $>60^\circ\text{C}$ , wherein the foodstuff has 3-60% short-chain amylose relative to the entire starch and the foodstuff has network-linked mixed crystallites consisting of said short-chain amylose and said basic starch, so that the initial hydrolysis rate ( $H_0$ ) of the finished foodstuff is reduced by  $>10\%$  by comparison to an analogous, conventionally manufactured foodstuff the hydrolysis rate ( $H_0$ ) is constant or nearly constant for at least 10 min, and the constant hydrolysis rate measures  $<600\%/\text{h}$  and wherein the DSC melting point of the crystallites in the starch network is  $>70^\circ\text{C}$ .